Happy Spring, everybody! April was an exciting and eventful month for everyone at University Dining Services! The beginning of the quarter and Earth Week has kept all of us very busy, especially on the sustainability front. A number of successful events and projects were completed recently, most notably Earth Week. Each of the residential dining halls participated in Meatless Monday, Wednesday's Sustainable Dinner, and Thursday’s “Weigh the Waste.” Our retail locations saw a new eco-product on the shelves and students’ Earth Day art was on display in Wilson Library.

Meatless Monday featured special vegan and vegetarian dishes for lunch and dinner in order to show people how easy it is to enjoy delicious food while reducing one’s environmental impact.

The Sustainable Dinner on Wednesday was out of this world! I hope you all got a taste of that fantastic sustainable grub...YUM!!! This event featured an wide array of locally grown and produced food from all over Washington and northern Oregon. The menu featured steelhead salmon, chicken and mushroom stroganoff, macaroni and cheese, pesto-mushroom-bacon pizza, tons of vegetable sides, and some sweet fruity desserts—all made with ingredients that are currently in season in the beautiful Pacific Northwest!

Thursday’s “Weigh the Waste” event was meant to show students how much food waste gets diverted away from the landfill, and is turned into compost at Green Earth Technologies in Lynden. The total combined weight from all three dining halls added up to 1,967 pounds at the end of the day. The intended message was to “take what you want, but eat what you take.”

Our newly designed reusable mugs went on sale at all retail locations, promoting the re-use of materials in order to divert products away from the landfill. Thanks are in store for Troy Date, our graphic designer, for coming up with such a fresh new look!

We partnered with Wilson Library in hosting a drawing-jam art display. Visitors were encouraged to draw their interpretation of “Earth Day” on the hallway walls, which were covered in butcher paper. We saw some pretty creative responses!

Finally, in partnership with WWU’s LEAD program, we placed Outback work-party sign ups in each dining hall location to encourage students to get involved in environmental cleanup. We got about 50 students to volunteer their time! Woohoo!

As you can see, we’ve been busy bees lately! I can’t wait to see what the rest of Spring has in store for us!

One of the biggest challenges we face is getting our message across to students. Our top priority this month is going to be showing people what we are doing in support of sustainability.

You can expect to see some new educational signage around campus very soon. One project we’re working on is “The Journey of Edaleen Milk” which shows different phases of a cow’s life on the farm up until they are able to produce milk, and then how that milk is processed and brought to Western’s campus.

Another project is called “Meet Your Local Farmer/Vendor.”

10 local foods that are in season right now:
- Arugula & salad mixes
- Asparagus
- Baby carrots
- Beets
- Green garlic
- Greens: kale, spinach, bok choy, and more!
- Mushrooms
- Peas
- Radishes
- Rhubarb

...Look for these items at the market and have fun trying them in a new recipe!
Questions or comments?
www.diningwwu.edu
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“When one tugs at a single thing in nature, he finds it attached to the rest of the world.”
-John Muir